

Sweet Potato Casserole

Serves 10-12

I don't have a finished picture of this sweet potato casserole as it is partially baked and in my fridge for Thanksgiving. That's one of the great things about this dish; it can be prepped and partially baked two to three days in advance and then baked off right before serving. Typically I would roast my own sweet potatoes instead of using canned, but my mom swears by Bruce's canned sweet potatoes (yams) in a light syrup and I have to admit I was game for the shortcut.

For the filling:

3 cups roasted sweet potatoes, skin removed OR 1 (2 ½ lb) can Bruce's sweet potatoes (yams) in a light syrup (drained)

2/3 cup granulated sugar

2 large eggs, light beaten

1 stick (8 tablespoons) unsalted butter, softened

½ cup whole milk

½ teaspoon kosher salt

½ teaspoon vanilla extract

For the topping:

1 stick (8 tablespoons) unsalted butter, melted

1 cup chopped pecans

1 cup packed light brown sugar

½ cup all purpose flour

½ cup whole milk

Preheat the oven to 350 degrees. Smash the sweet potatoes with a fork or potato masher. Whisk in the sugar, eggs, butter, milk, salt, and vanilla. Pour into a 9 x 13-inch greased pan.

Bake for 20 minutes. While the filling is baking, combine the melted butter, pecans, brown sugar, flour, and milk in a small bowl. Whisk to combine.

Spread the topping over the baked filling and cook for another 35 minutes. If preparing in advance, spread the topping over the filling, but do not bake. Allow to cool and then cover and refrigerate until ready to bake. Please note that refrigerated casseroles may require a little extra baking time. Enjoy!

This recipe came from *Minced* at www.mincedblog.com.